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REFERENCES ON THE USE OF ALUMINUM COOKING UTENSILS

Articles in scientific journals discussing aluminum in foods:

What place have aluminum, copper, manganese and zinc in normal nutrition.  
M. S. Rose. Journal Nutrition 1: 541. 1929.

Aluminum in food. H. E. Howe. Industrial and Engineering Chemistry  
24: 369. 1932.

Occurrence and determination of aluminum in foods. II. Aluminum  
content of foodstuffs cooked in glass and aluminum. Z. D. Beal,  
R. E. Unangst, H. B. Wignan, and G. J. Cox. Industrial and  
Engineering Chemistry 24: 403. 1932.

Popular articles discussing in general the use of aluminum cooking utensils:

Aluminum on trial - cooking utensils made of aluminum are shown to  
have no harmful effects on food. Albert A. Hopkins. Scientific  
American 140 (3): 246-248. March 1929.

The truth about aluminum. A. S. Cushman. Good Housekeeping 88:  
100. September 1929.

Plain facts about health and disease. Aluminum. Hygeia 7:  
1025. October 1929.

Is aluminum poisonous? E. V. McCollum. McCall's Magazine 57 (6):  
155. March 1930.

A complete review of the literature may be found in:

A select, annotated bibliography on the hygienic aspects of aluminum  
and aluminum utensils. Mellon Institute of Industrial Research  
Bulletin No. 3, Bibliographic Series.

Food Utilization Section  
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